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COMMERCIAL CUTS OF MEAT.

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ADVANTAGES OF STANDARDIZATION.

Commercial grading of commodities has grown in importance with the multiplication of long-distance transactions. When buyer and seller do not meet personally and when the goods are not inspected by both, it is imperative that there shall be generally understood and accepted standards not only of quality but of size, form, and packing as well. Only in this way can true market values be determined without personal inspection by both parties to the transaction. A standard system of classifying, grading, and packing reduces marketing costs by permitting sales by sample or specification; makes possible a satisfactory system of future trading on organized exchanges, so that a buyer can with safety contract by description for a certain quality, size, and form of product for future delivery, and facilitates the proper financing of the marketing operation.

STANDARD COMMERCIAL CUTS OF MEATS.

In the case of meats, the principles of standardization apply not only to classifying and grading, but to the methods used in dividing carcasses into wholesale cuts.

Although considerable progress has been made in standardizing classes and grades of carcass meat, especially during the past three years, the problem of standardizing methods of subdividing carcasses into wholesale and retail cuts has only just begun.

Methods of cutting up carcasses differ rather widely in different markets. These variations in methods of cutting have resulted from local customs and demands which are peculiar to the market. Especially is this true with reference to beef, veal, lamb, and mutton. Such carcasses as a rule are not divided into cuts at slaughtering plants. They are shipped to consuming centers in quarters, sides, or full carcasses and are there divided according to the method in vogue in the market. This results in rather wide variations in the number, size, and form of cuts and frequently makes comparisons of prices at different markets practically impossible. It also reduces the possibility of exchanging wholesale cuts between markets, and increases the probability of gluts of some cuts in markets where there is not a constant local demand.

If the same method of cutting were followed at all markets the interchange of surplus cuts would be a comparatively easy matter. This can be done only by the adoption of a uniform standard of wholesale cutting for all markets.

The problem concerns fresh meat cuts principally and relates particularly to beef, veal, lamb, and mutton. With the exception of shipper-pig carcasses, it does not affect pork to an appreciable extent, because the percentage of pork carcasses marketed, as such, is almost negligible. As a rule, pork carcasses are divided into cuts at the slaughtering plant and are shipped in carload lots to large distributors who operate curing plants and sausage factories. The division of carcasses into cuts is therefore limited to a comparatively few operators, and there are only slight differences in the methods of cutting used.

This has tended to standardize pork cuts to a marked degree. Trade in these products can be conducted between distant points on a generally satisfactory basis. Hams, shoulders, bellies, backs, loins, and subdivisions intended for domestic trade are cut practically the same at all packing centers. Because of this similarity, comparisons of prices prevailing at different markets can easily be made.

There are, however, certain seasonal variations in the methods of dividing carcasses into cuts, and there are also certain variations in the division of different types of carcasses. The more striking differences are in the division of bacon-type carcasses and lard-type carcasses. Carcasses of bacon-type hogs are usually cut for the highest bacon yield, whereas carcasses of lard-type hogs produce relatively greater yields of lard, fat backs, and thick heavy bellies or sides. The cutting of such carcasses varies somewhat with the relative demand and prices of lard and the ordinary cuts of pork. This necessarily results in different methods of dividing the two types of carcasses, but there are no material differences between methods used at different packing centers.

The Bureau of Agricultural Economics has given the problem of standardizing methods of cutting meats special and continuous attention during the past five years. The study has been pursued in practically all of the larger markets. It has been found that, between certain markets, rather striking differences in methods of cutting exist; but that on the whole there is considerable uniformity and a rather marked tendency toward further uniformity. Prob-

ably in a majority of the important markets only slight changes would be necessary to make existing practices conform to a uniform standard method.

After careful consideration and investigation in detail, the method of cutting practiced at Chicago has been selected as offering the most acceptable basis on which wholesale cuts of meats may be standardized. The charts appearing in this circular, showing the division of carcasses into wholesale and retail cuts and the percentages and yields of these cuts in relation to the carcass weight, are based on the Chicago method of cutting.

COMMERCIAL WHOLESALE CUTS OF BEEF.

At time of slaughter a beef carcass is divided into two sides. In preparation for shipment and delivery, the sides are usually divided into quarters, resulting in two hindquarters and two forequarters. The division of the side is made between the twelfth and thirteenth ribs, one rib remaining on the hindquarter. When divided in this manner the two hindquarters equal approximately 48 per cent and the two forequarters 52 per cent of the carcass weight. The wholesale cuts derived from a hindquarter are round and rump, and loin, the round and rump usually constituting a single wholesale cut. Subdivisions of these are hind shank, round, rump, loin end, short loin, and flank.

The wholesale cuts derived from a forequarter are rib, chuck, plate, brisket, and fore shank. The fore shank and brisket were formerly considered one wholesale cut, but the practice of cutting off the shank and selling it separately has become so prevalent that it is now considered a separate cut. Major subdivisions of the chuck are trimmed chuck and neck. The terms round and rump, loin, rib, chuck, and plate are generally used in practically all markets. Although the terms may be considered standard, the cuts to which they refer differ in size and shape in different markets, and consequently the percentage of the carcass weight which each cut represents differs considerably. Until these differences disappear entirely and the advantages to be derived from a uniform method of cutting are recognized, comparisons of prices between markets are practically impossible.

PERCENTAGE YIELDS OF WHOLESALE CUTS OF BEEF.

The value of a beef carcass is influenced by the relative proportions of meat in loins, ribs, and rounds compared with the rest of the carcass. Retail cuts from these parts are in greater demand and, as a rule, bring higher prices. The percentage weight of such cuts in the better grades of beef is proportionately higher than in beef of lower grade. On the other hand, in lower-grade beef the percentage yields of chucks, plates, and briskets are relatively higher than in better-grade carcasses.

Round and rump.—In the Chicago method of cutting, the standard round and rump, including the shank, of a No. 2 or good steer beef carcass represents 24 per cent of the carcass weight. The separation from the loin is made at the ball and socket or pelvic joint and at the angle shown in Plate I. (See 1, 2, and 3, Pl. I.)

Full loin.—The standard full loin from a No. 2 or good steer beef carcass equals 20.5 per cent of the carcass weight. The cut extends from the round and rump to the point of severance of the hindquarter from the forequarter and includes one rib. It also includes the kidney knob (kidney and surrounding fat), but not the flank. Full loins are subdivided into loin ends and short loins. The loin end is the rump end of the full loin and comprises about one-third the length of the latter cut. The short loin extends from the loin end to the rib and comprises about two-thirds the length of the full loin. The kidney and most of the surrounding suet is trimmed off the short loin by the wholesaler. (See 4 and 5, Pl. I.)

Flank.—Flank from a No. 2 or good steer beef carcass represents 3.5 per cent of the carcass weight, when cut according to the Chicago method. (See 6, Pl. I.)

Rib.—The rib from a No. 2 or good steer beef carcass constitutes 9.5 per cent of the carcass weight. The cut includes parts of seven ribs, from the twelfth to the sixth, inclusive. (See 7, Pl. I.)

Chuck.—The chuck of a No. 2 or good steer beef carcass represents 22 per cent of the carcass weight. The cut includes parts of five ribs and the neck. (See 8, Pl. I.)

Plate.—The plate of a No. 2 or good steer beef carcass represents 8.5 per cent of the carcass weight. The cut includes parts of seven ribs. (See 9, Pl. I.)

Brisket.—The brisket of a No. 2 or good steer beef carcass represents 6.5 per cent of the carcass weight. The cut includes the breast bone and the tip ends of five ribs. (See 10, Pl. I.)

Fore shank.—The fore shank is removed from the forequarter at the shoulder joint. The cut constitutes 5.5 per cent of the carcass weight. (See 11, Pl. I.)

Wholesale cuts of beef which are not recognized by the Chicago method of cutting, but which are common in some markets, are "rattles," "cross cuts," "fans," and "backs." These are all parts of the forequarter. A "rattle" ordinarily includes the chuck, plate, brisket, and shank, and comprises all of the forequarter except the rib. "Triangle" is another term used to designate the same thing. In Boston, however, the term "rattle" includes only the plate, brisket, and shank, excluding the chuck and rib. A "cross cut" includes the chuck, brisket, and shank. It differs from the ordinary rattle only in that the plate is not included. A "fan" includes the rib and the plate in one piece. A "back" consists of the chuck and rib in one piece.

WHOLESALE CUTS OF VEAL.

The division of veal carcasses into wholesale cuts is not so general as that of beef and depends, to a considerable extent, on the weight of the carcass. Heavy veal carcasses, as a rule, are sold in sides or quarters or as foresaddles and hindsaddles. In each case a saddle includes both sides of the carcass. Light and medium weight veal carcasses are sold generally in whole carcasses, or saddles and fore quarters.

The standard cuts of veal are hindsaddle 49 per cent and foresaddles 51 per cent of the carcass weight. The division is made

between the twelfth and thirteenth ribs (one rib remaining on the hindsaddle). (See 1 and 2, Pl. II.) Hindsaddles are subdivided into legs representing 40 per cent and loins 9 per cent of the carcass weight. These cuts are divided as shown in Plate II. Loins include the flanks and kidneys. Forequarters are subdivided into racks comprising 6.5 per cent, and chucks or stews representing 44.5 per cent of the total weight of the carcass. A rack consists of the back and parts of nine pairs of ribs from the twelfth to the fourth inclusive, with the breast removed. (See 3, Pl. II.)

The chuck constitutes the remainder of the foresaddle after the rack has been removed. It includes three pairs of ribs, the shoulders, breast, and neck. (See 4, Pl. II.)

WHOLESALE CUTS OF LAMB AND MUTTON.

The major wholesale cuts of lamb and mutton generally recognized in all markets are hindsaddle and foresaddle, each comprising about 50 per cent of the carcass weight. The division is made between the twelfth and thirteenth ribs, one pair of ribs remaining on the hindsaddle. Saddles are subdivided into legs, which represent 33 per cent, and loins including flank, which comprise 17 per cent of the total weight of the carcass. These cuts are divided as shown in 1 and 2, Plate III. Loins include the flank and kidneys.

Foresaddles are subdivided into hotel racks, which include parts of nine pairs of ribs, or 12 per cent; chucks, including neck, or 23.5 per cent; and breasts, including shanks, or 14.5 per cent of the carcass weight. Slight variations in percentage weights of the various cuts at different markets are not unusual, and there are also slight variations in yields of cuts from different grades. Neither of these, however, is very marked.

Other terms which are fairly common in certain markets are "rattles," "stews," and "slugs." These terms refer to the same cut which consists of the chucks, breast, neck, and shanks. It comprises all of the forequarter except the rack. A "wing" consists of the two shoulders, shanks, neck, and the breasts. A "bracelet" comprises the rack plus the portions of the breast which correspond with the plates in a beef carcass.

PORK CUTS.

Most of the variations in dividing pork carcasses into wholesale cuts are based either on the different methods of processing or on the stage of cure in which the cuts are to be marketed. Variations in yields and percentage of cuts are also caused by different types of hogs, such as the bacon type, which is relatively long-bodied and thin, and the lard type, which is relatively short, blocky, and thick.

The main general divisions or domestic cuts are hams, sides, and shoulders. From these, all other cuts except those obtained from the head are made, feet and tails not included.

Domestic-cut hams may be regular or short-cut hams, skinned hams, or long-cut hams.

Cuts made from sides are short ribs, extra short ribs, rough short ribs (hard side), rough short ribs (soft side), regular short clears,

regular short clears (square cut), extra short clears, rib belly, clear belly, rib back, clear back, fat back, spare ribs, pork loins, brisket, and loin butts.

Domestic cuts made from the shoulder are picnics, New York style shoulder, New Orleans style shoulder, skinned shoulder, three-rib shoulder, blade shoulder, Boston style butts, boneless butts, picnic butts, regular plates, and clear plates.

Jowl butts and No. 2 bacon squares are derived from the cheek.

HAMS.

Regular or short-cut hams.—Regular or short-cut hams are rounded at the butt and have the foot removed about 1 inch above the hock joint. (See 2, Pl. IV.)

Skinned hams.—Skinned hams are the same in all respects as regular short-cut hams, except that the skin is removed down to within 4 inches of the hock and surplus fat is trimmed off.

Long-cut hams.—Long-cut hams have the foot removed about 1 inch below the hock joint and are cut long and reasonably full on the butt end. They are cut from the side by separating with a knife the hip bone from the rump.

SIDES.

Short ribs.—Sides of heavy hogs, so cut that the ham, shoulder, tenderloin, and backbone are removed, but the "feather" of blade bones and parts of all ribs are left in, are called short ribs.

Extra short ribs.—Sides of medium-weight hogs so cut that the ham, shoulder, and pork loin are removed and half sheet of spare-ribs and back fat left in are known as extra short ribs.

Rough short ribs (hard side).—Sides of heavy hogs with the ham, shoulder, and tenderloin removed, but all of backbone and ribs left in, are called rough short ribs (hard side). Only one hard side is obtained from a carcass.

Rough short ribs (soft side).—Sides of heavy hogs with ham, shoulder, and all of backbone removed and the ribs left in are known as rough short ribs (soft side).

Regular short clears.—Sides of heavy hogs with the ham, shoulder, backbone, and the full sheet of spareribs and the tenderloin removed are called regular short clears.

Regular short clears (square cut).—This cut is the same as regular short clears, except that it is cut square on both ends.

Extra short clears.—Sides of medium-weight hogs cut short, with the ham, shoulder, pork loin, and ribs removed are known as extra short clears. This cut is the same as a fat back and clear belly joined.

Rib belly.—The lower half of a side after the ham and shoulder have been removed but ribs left in is called rib belly.

Clear belly.—The clear belly cut is the same as a rib belly, except that the ribs are removed.

Rib back.—The upper half of a side, with the tenderloin, ham, and shoulder removed and the backbone sawed off but ribs left in, constitutes a rib back.

BEEF CHART

WHOLESALE AND RETAIL CUTS

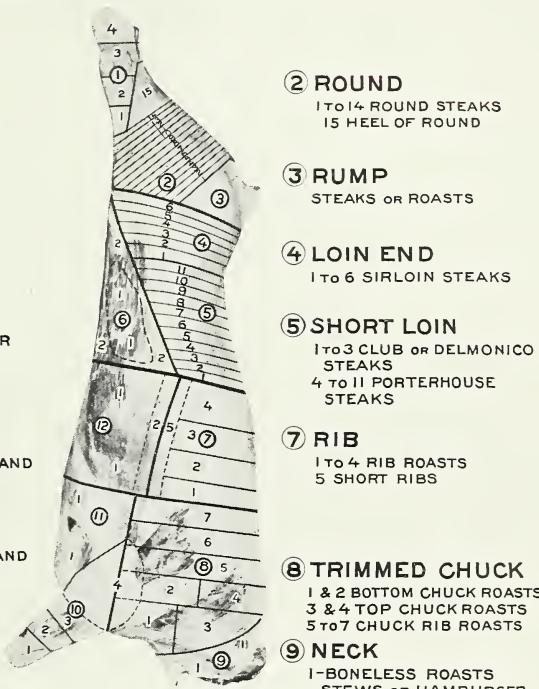
① HIND SHANK
1 TO 3 SOUP BONES
4 - KNUCKLE

⑥ FLANK
1 - FLANK STEAK
2 - STEWS OR HAMBURGER

⑫ PLATE
1 - STEWS OR BONED AND ROLLED ROASTS
2 - SHORT RIBS

⑪ BRISKET
1 - STEWS OR BONED AND ROLLED ROASTS

⑩ FORE SHANK
1 TO 3 SOUP BONES
4 - SHOULDER CLOD



② ROUND
1 TO 14 ROUND STEAKS
15 HEEL OF ROUND

③ RUMP
STEAKS OR ROASTS

④ LOIN END
1 TO 6 SIRLOIN STEAKS

⑤ SHORT LOIN
1 TO 3 CLUB OR DELMONICO STEAKS
4 TO 11 PORTERHOUSE STEAKS

⑦ RIB
1 TO 4 RIB ROASTS
5 SHORT RIBS

⑧ TRIMMED CHUCK
1 & 2 BOTTOM CHUCK ROASTS
3 & 4 TOP CHUCK ROASTS
5 TO 7 CHUCK RIB ROASTS

⑨ NECK
1 - BONELESS ROASTS
STEWS OR HAMBURGER

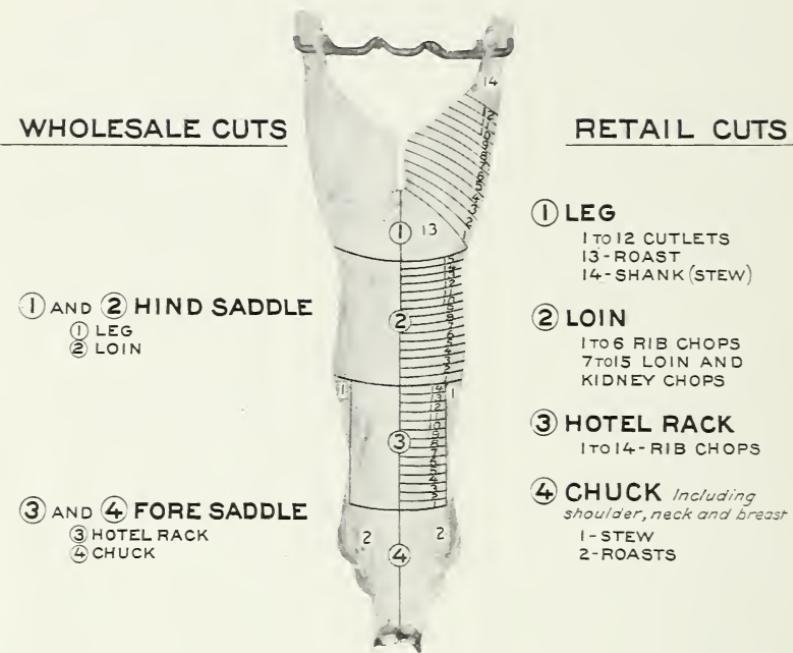
Numerals in circles () refer to wholesale cuts and major subdivisions of such cuts. Other numerals refer to retail cuts.

WHOLESALE CUTS AND SUBDIVISIONS ALL PERCENTAGES BASED ON CARCASS WEIGHT

① TO ⑥ HINDQUARTER.....	48.0%	⑦ TO ⑫ FOREQUARTER.....	52.0%
① TO ③ ROUND AND RUMP....	24.0	⑦ RIB.....	9.5
① HIND SHANK.....	4.0%	⑧ & ⑨ CHUCK.....	22.0
② BUTTOCK.....	15.0	⑧ TRIMMED CHUCK.....	17.0%
③ RUMP.....	5.0	⑨ NECK.....	5.0
④ & ⑤ FULL LOIN.....	20.5	⑩ FORE SHANK.....	5.5
④ LOIN END.....	7.0	⑪ BRISKET.....	6.5
⑤ SHORT LOIN.....	13.5	⑫ PLATE.....	8.5
⑥ FLANK.....	3.5		



VEAL CHART



Numerals in circles () refer to wholesale cuts. Other numerals refer to retail cuts

YIELDS OF WHOLESALE CUTS AND SUBDIVISIONS

(1) AND (2) HIND SADDLE - 49% | (3) AND (4) FORE SADDLE - 51%

(1) LEGS - 40%
 (2) LOIN - 9%

(3) HOTEL RACK - 6.5%
 (4) CHUCK - 44.5%



LAMB CHART



Numerals in circles () refer to wholesale cuts. Other numerals refer to retail cuts

YIELDS OF WHOLESALE CUTS

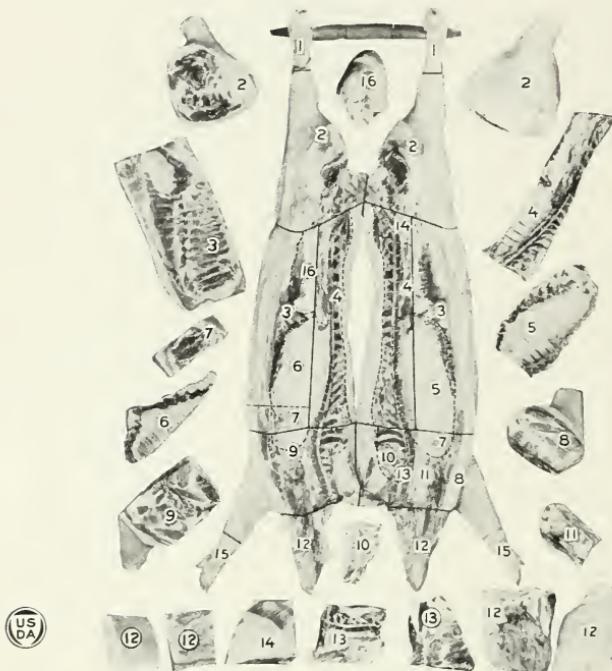
PER CENT OF CARCASS
① ② & ⑥ HIND SADDLE 50.0%
③ ④ & ⑤ FORE SADDLE 50.0%

SUBDIVISIONS	PER CENT OF CARCASS
① LEGS	33.0%
② & ⑥ LOIN AND FLANK	17.0
③ HOTEL RACK	12.0
④ CHUCK INC. NECK	23.5
⑤ BREAST INC. SHANK	14.5



FRESH PORK CHART

WHOLESALE AND RETAIL CUTS



WHOLESALE CUTS - PERCENTAGE OF CARCASS

1-HIND FEET	1.00%	7-BRISKET	2.25 %	12-JOWL BUTTS (<i>TRIMMED</i>)	2.25%
2-HAMS	19.00	8-PICNIC	7.50	13-BONELESS BUTT	3.05
3-CLEAR BELLIES	16.50	9-N.Y. STYLE SHOULDER	16.00	13-BOSTON BUTT	5.20
4-PORK LOINS	12.75	10-NECK BONES	.95	14-LOIN BUTT	4.00
5-SPARE RIBS (<i>s.s.</i>)	2.50	11-PICNIC BUTT	3.02	15 FORE FEET	.92
6-SPARE RIBS (<i>s.s.</i>)	1.50	12-JOWL BUTTS (<i>UNTRIMMED</i>)	3.75	16 LEAF FAT	3.52

Clear back.—The upper half of a side with the ham, shoulder, backbone, and all ribs removed is called a clear back.

Fat back.—The upper half of a side after the belly, loin, ham, and shoulder have been removed is known as a fat back.

Spareribs (full sheet).—Spareribs comprise all the ribs from a side in one piece.

Spareribs (half sheet).—This cut comprises the lower or belly ribs only and constitutes the portion of the ribs left after the loin has been cut off.

Pork loins.—The pork loin cut is obtained from the upper half of a side and includes half the backbone and the upper portion of 10 ribs.

Brisket.—The brisket consists of the end of a clear belly next to the shoulder.

Loin Butt.—The loin butt comprises the end of a regular pork loin next to the ham. It is made when short pork loins are cut.

SHOULDERS.

Picnic.—A picnic shoulder comprises the lower end of the shoulder cut two and one-half ribs wide with the foot removed about 1 inch above the knee joint. It is trimmed full on the face and has butt off at the edge of the blade bone.

New York style shoulder.—This cut consists of the full length shoulder cut to include two ribs and uniformly trimmed.

New Orleans style shoulder.—This cut consists of the shoulder cut to include the width of one and one-half ribs and only slightly trimmed on the neck end.

Skinned shoulder.—The skinned shoulder is the same as a New York style shoulder, except that the skin is removed down to within 4 inches of the shank and all surplus fat is trimmed off.

Three-rib shoulder.—A full shoulder cut to include the width of three ribs and cut square on three sides is known as a three-rib shoulder.

Blade shoulder.—This cut is the same as a three-rib shoulder, except that it is trimmed thinner on the butt end and has the edge of the blade bone exposed. It is generally cured in dry salt.

Boston style butt.—The Boston style butt is derived from the thick end of the shoulder and has the blade-bone in. It is the part of shoulder left after making picnic shoulder. It is usually sold fresh.

Boneless butt.—The boneless butt is the same as a Boston butt, except that the blade bone is removed. This is also usually sold fresh.

Picnic butt.—The picnic butt is derived from the butt end of shoulder and is almost identical with a Boston style butt, but is usually sold cured. This cut is sometimes called a shoulder butt.

Regular plate.—The regular plate comprises the fat end of the shoulder and includes the blade bone. Regular plates and boneless butts are usually made at the same time.

Clear plate.—The clear plate is the same as a regular plate, except that the blade bone is out.

EXPORT CUTS.

The principal export cuts are Wiltshire sides, Cumberland sides, and regular long clears. Other export cuts which are not generally made are long ribs, Dublin middles, export short clears, export short fat backs, export pork loins, and English bellies.

Wiltshire sides.—This cut includes the ham, full side, and shoulder, all in one piece.

Cumberland sides.—This cut includes the side and shoulder in one piece, cut square on the ham end and leg cut off below knee joint.

Regular long clears.—This cut comprises the side of a carcass with the ham off and the backbone, shoulder bones, and ribs out. The fore leg is cut off close to the breast and the aitch and breast bones cut down smooth with the face of the side.

Long ribs.—This cut consists of the side with shoulder on and ham off. Fore leg is cut off close to breast and end next to ham cut square. Shoulder, ribs, neck bone, back bone, blade bone, and blood vein are removed and breast bone sawed or cut down smooth and even with the face of the side.

Dublin middles.—This cut consists of a side with the ham off but the shoulder left on. The fore leg is cut down even with the breast. This cut is usually made from light-weight hogs.

Export short clears.—This cut includes the belly and back.

Export short fat backs.—This cut is the same as a domestic fat back, except that the blade bone is taken out and the cut is trimmed smooth and square on all edges.

Export pork loins.—This cut is the same as a heavy domestic loin, except that more fat is left on.

English bellies.—This cut consists of a side cut square on both ends and neatly trimmed, the ham and shoulder and ribs being removed. It is usually made from barrow hogs.

Two cuts of each of the above are obtained from a carcass, with the exception of rough short ribs (hard side) and rough short ribs (soft side). A rough short rib (hard side) includes the side and all of the backbone, and the remaining portion of the opposite side of the same carcass is the soft side. Hence only one of each can be made from a carcass.

Percentages of the carcass weight represented by the various cuts vary with the type of hog and with the slightly different methods of cutting used by different packers. These variations are included in the range of percentages in Table I, in which both the range and average percentage are shown.

The relative market values of the various pork cuts and lard influence the trim of the cuts. This in turn causes a degree of variation in the yields.

The greatest variations in percentage yields, however, are due to different types of hogs. When tests are conducted allowances should be made for all of these factors.

TABLE I.—Percentage yields of pork cuts (fresh) on basis of live and of dressed weight.

	On basis of live weight.		On basis of dressed weight.	
	Range.	Average.	Range.	Average.
Short-cut hams.....	Per cent.	Per cent.	Per cent.	Per cent.
Long-cut hams.....	12.75-14.00	13.38	14.79-20.00	17.40
Skinned hams.....	17.00-19.00	18.00	20.60-27.00	23.80
Picnic style shoulder.....	10.50-13.00	11.75	14.40-17.00	15.70
New York style shoulder.....	5.00- 6.00	5.50	7.00- 8.33	7.66
Blade shoulder.....	10.00-12.50	11.25	14.70-18.75	16.72
Skinned shoulder.....	7.00- 8.50	7.75	10.00-12.70	11.35
Three-rib shoulder.....	8.50-11.50	10.00	12.10-17.50	14.80
New Orleans style shoulder.....	13.00-16.00	14.50	18.50-23.00	20.75
Pork loins (regular).....	11.00-12.00	11.50	13.00-18.25	15.62
Boneless pork loins.....	8.50- 9.75	9.12	11.50-13.50	12.50
Boston style butts.....	2.00- 5.50	3.75	2.50- 5.75	4.12
Boneless butts.....	2.80- 4.50	3.65	3.80- 6.62	5.21
Regular plates.....	2.00- 3.50	2.75	2.50- 3.60	3.05
Clear plates.....	4.25- 5.00	4.62	6.00- 7.50	6.75
Jowl butts.....	2.50- 3.50	3.00	3.30- 5.00	4.15
Bacon squares.....	2.00- 3.50	2.75	3.00- 4.50	3.75
Brisket pork.....	1.00- 2.00	1.50	1.50- 2.50	2.00
Short ribs.....	24.00-40.00	32.00	32.10-50.00	41.05
Extra short ribs.....	24.50-28.00	26.25	35.50-38.50	37.00
Rough short ribs (hard side).....	17.00-20.00	18.50	24.50-25.50	25.00
Rough short ribs (soft side).....	16.50-17.75	17.12	23.50-24.50	24.00
Regular short clears.....	23.00-35.00	29.00	31.50-46.36	38.93
Regular short clears, square cut.....	22.10-32.00	27.05	30.20-43.50	36.85
Extra short clears.....	23.50-28.00	25.75	31.50-36.00	33.75
Regular rib belly (D. S.).....	11.50-17.60	14.55	16.00-24.30	20.15
Regular clear belly (S. P.).....	9.25-16.00	12.62	14.00-22.10	18.03
Rib back.....	12.10-20.00	16.05	16.60-26.50	21.55
Clear back.....	10.30-19.93	15.12	14.20-25.00	19.60
Short fat back.....	7.00-14.00	10.50	10.00-14.50	12.25
Paprika fat back.....	2.25-5.50	3.88	3.50- 7.30	5.40
Sparerib (full sheet).....	1.50- 2.50	2.00	1.09- 3.40	2.24
Sparerib (half sheet).....	1.00- 1.50	1.25	1.12- 2.10	1.61
Hind feet.....	.53- 1.00	.76	.73- 1.20	.96
Fore feet.....	.58- .94	.76	.85- 1.00	.92
Tails.....	.09- .17	.13	.13- .36	.24
Leaf fat.....	2.25- 3.07	2.66	2.88- 3.75	3.32
Heads.....	3.50- 6.90	5.20	5.00- 6.62	5.81
Wiltshire sides.....	56.00-64.00	60.00	74.12-88.00	81.06
Cumberland sides.....	38.00-42.00	40.00	50.33-60.00	55.16
Regular long clear.....	34.00-42.00	38.00	46.00-62.00	54.00
Long rib.....	32.00-40.00	36.00	48.50-57.00	52.75
Dublin middle.....	32.00-42.00	37.00	49.50-59.00	54.25
Export short clear back.....	13.00-16.00	14.50	19.00-21.00	20.00
Export short fat back.....	8.00-14.00	11.00	11.50-14.25	12.88
Export pork loin.....	9.00-10.00	9.50	12.50-15.00	13.75
English belly.....	11.50-13.00	12.25	15.12-19.00	17.06

Compiled from replies to survey made December 4, 1922.

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